

ABSTRACT

A process for the manufacture of a frozen food product comprising antifreeze peptides, wherein the process comprises one or more of the following steps;

- (i) a (pre-) freezing) step which is a nucleation dominated freezing process;
- (ii) a (post-) compaction step using a screw extruder or a (piston) compactor;

*delete
copy 1/1
NB
4/10/03* The invention aims at providing the food manufacturer with a greater flexibility for using antifreeze peptide material in frozen food products when aiming to obtain a product with improved recrystallization properties in combination with a good texture. In particular it has been found that the texture of frozen food products containing antifreeze peptides can markedly be improved by carefully controlling its production method.